



VENISON CHIMICHANGAS

1-2 lbs venison, cubed in large chunks
Toothpicks 2 quarts water
Oil to deep fry
Taco or Fajita Seasoning pouch per pound of venison
2 Tbsp. sour cream
½ head shredded lettuce 2 Tbsp. guacamole
4-5 cups shredded cheddar cheese
¼ cup salsa
1-2 tomatoes, diced 2 Tbsp. black olives
1 medium onion, diced 1-2 Tbsp. taco/hot sauce
10 taco-sized flour tortillas

**Now We're
Cookin'!**
*with
Martha Daniels*

Place cubed venison in a stock pot, cover with water & bring to boil until venison is cooked thoroughly. Drain. Shred with a fork.

Add seasoning with package-recommended amount of water.

For homemade mixtures add 1-1½ cup water.

Mix well & simmer for 15-20 minutes.

On wraps, put ¼ cup shredded cheese in a line in the middle, then ½ cup meat mixture. Wrap the narrow ends inward first, then fold the longer sides inward. Use toothpick to secure the flaps closed.

Deep fry tooth pick side down until golden brown, then fry other side & remove from oil onto a paper towel lined plate.

To serve, place the chimi on plate, surround with lettuce, add tomato, onions, sour cream, guacamole, olives, & salsa on top to taste. Sprinkle shredded cheese over top and drizzle taco or hot sauce over entire mixture.